

Item
Model
ProjectName



Belt transmission

The range of vertical slicers provides a rational solution to the slicing problems of restaurants, canteens, butcher's and supermarkets. Those appliances are particularly ideal for slicing raw meat, salamis and pressed meat in general. The models detailed on this sheet are vertical slicers with belt transmissions.

Food slicers

601138

FEATURES

- Base and main components in sanitary burnished aluminium thus guaranteeing durability, high sanitary standards and ease of cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.
- Carriage rollers and self-lubrification

bushes for ease of movements during operation.

- Cover blade and product deflector easily removable without tools.
- Cover blade full covering for improved slicing and movement during manual operations (models 601140 and 601141).
- Gauge plate interlock allows the removal of carriage for cleaning only when the appliance is switched off.





- Permanently mounted blade guard ring aids protection from cutting blades while operating and cleaning.
- Feeding carriage with tightening arm for slicing of large products like ham (models 601139, 601115, 601140 and 601141) available as special execution.
- Feeding carriage for slicing of soft products like raw meat and roast beef (models 601140 and 601141).
- Blade drive motor ventilated.
- Gauge knob provides precise control of slicing.
- Poly-V belt drive system.
- CE approved.
- IP42 water protection.

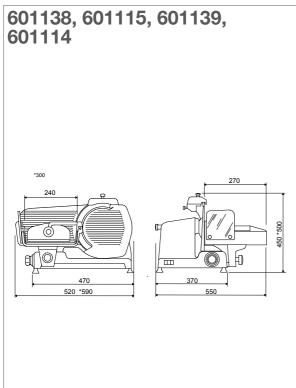
Specifications

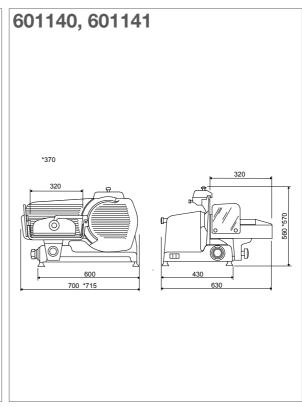
MODEL	MSV25B 601138	MSV25B6 601114	MSV30B 601139	MSV30B6 601115	MSV35B 601140	MSV37B 601141
External dimensions - mm						
width	520	520	650	650	700	715
depth	550	550	630	630	630	630
height	450	450	540	540	560	570
Electrical power - kW	0.115	0.115	0.2	0.2	0.375	0.375
Net weight - kg.	28	28	46	46	49	53





Installation drawings





MODEL	MSV25B	MSV25B6	MSV30B	MSV30B6	MSV35B	MSV37B
	601138	601114	601139	601115	601140	601141
I - Electrical connection	230 V, 1N,	230 V, 1N,	230 V, 1N,	230 V, 1N,	400 V, 3,	400 V, 3,
	50	60	50	60	50	50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



www.dito-electrolux.com



